

U.S. Patent Application Serial No. 09/806,157
Amendment dated August 15, 2003
Reply to OA of February 24, 2003

IN THE CLAIMS:

Please cancel claims 2-7, 10-13 and 15 without prejudice or disclaimer.

Please amend claims 1, 9, 14 and 16 as follows:

1. (Currently Amended): An individually quick frozen rice or pasta comprising as two layers:
a water migration-preventing layer comprising a component selected from the group
consisting of starch and mixture of starch and oil, formed on the surface of each boiled rice grain or
pasta piece wherein a primary sauce is applied thereon; and

a sauce layer formed on the surface of the water migration-preventing layer, wherein a
secondary sauce has a sugar content, which is lower than that of the primary sauce

~~— A frozen food product comprising as a major ingredient boiled rice grains or boiled pasta~~
~~pieces; a water migration-preventing layer formed on the surface of each rice grain or boiled pasta;~~
~~and an external sauce layer formed on the surface of the water migration-preventing layer, said~~
~~external sauce layer being different in composition from said water migration-preventing layer, and~~
~~the product is frozen in such a state.~~

2-8. (Canceled)

9. (Currently Amended): A process for manufacturing a frozen food product comprising:
a primary sauce mixing step where a primary sauce having a sugar content (Brix) of 10 to 40°
is admixed to a rice boiled after washing and impregnation with water or a boiled and drained pasta

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~~as a major ingredient~~ in an amount of 5 to 20% by weight based on the weight of the rice or pasta;

a first freezing step where a water migration-preventing layer comprising a component selected from the group consisting of starch and a mixture of starch and oil frozen with the primary sauce is formed on the surface of the thus treated major ingredient is frozen rice grain or pasta piece by individual quick freezing of the grain or pasta piece after admixing the primary sauce;

a secondary sauce mixing step where a secondary sauce having a composition having a sugar content (Brix) of 0 to 25°, which is different from lower than that of the primary sauce is admixed ~~to~~ with the thus frozen major ingredient rice grain or pasta piece filmed with the water migration-preventing layer in an amount of 10 to 40% by weight based on the rice or in an amount of 10 to 50% based on the weight of the pasta; and

a second freezing step where the resulting rice or pasta is filmed with a sauce layer consisting of the secondary sauce frozen on the surface of the water migration-preventing layer by individual quick freezing of the rice or pasta after admixing the secondary sauce major ingredient is frozen.

10-13. (Canceled)

14. (Currently amended): The process for manufacturing a frozen food product according to Claim ~~13~~ 9, wherein the rice is boiled after adding an oil or fat is added in an amount of 1 to 5% by weight based on the weight of the rice before the boiling treatment at the time of impregnation with water.

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15. (Canceled)

16. (Currently Amended): The process for manufacturing a frozen food product according to Claim ~~15~~ 9, wherein the rice is impregnated with water after adding a starch ~~is admixed~~ in an amount of 0.1 to 10% by weight based on the weight of the rice before the boiling treatment.